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Product specification - Technical Data sheet

Organic sea buckthorn juice (bot. Hippophae rhamnoides)

Certified organic agriculture: DE-012-Ökokontrollstelle

Origin: Germany

1. Nutritional value:

Parameters per 100 ml	Reference	Unit
Energy	166/39	kJ/kcal
Fat	1	g
therefrom saturated fatty acids	0,2	g
Carbohydrates	4	g
therefrom sugar	4	g
Fibres	< 0,1	g
Protein	< 0,8	g
Salt	< 0,01	g

2. Detailed composition and production

Product contains additives of	
- colourants, preservatives	none
- antioxidants	none
- clarified by gelatine / other animal substances	no
- vegan product	yes

The organic sea buckthorn juice is produced from ripe organic sea buckthorn berries. The sea buckthorn berries are free of pesticides. The sea buckthorn berries are pure natural and the juice is produced without any additives and without added sugars and acids.

3. Food chemical - physical quality

Parameters	average	Unit
Solids (refracted)	7,0 ± 2,0	° Brix
total acid as tartaric acid (pH 7,0)	25 ± 5,0	g/kg
Relative density (DA110/20°)	1,034	g/cm ³
pH:	2,8 - 3,2	
Vitamin C*	60...100	mg/100 g

*Values vary by natural fluctuations

The microbiological quality is tested by an external laboratory.

4. Shelf life

The room temperature below 25 °C maximum of 24 months unopened. Due to safety related reasons we give only 18 months, to cover all future eventualities. The shelf life refers to the microbiological stability of the has to be stored in the refrigerator and has to be consumed quickly.

5. Legability

The product shall apply the current law for food stuff in the Federal Republic of Germany and complies the EU direction 834/2007. The organic sea buckthorn juice is purely natural and free of pesticides residues and free of impurities. Organic sea buckthorn juice does not contain any genetically modified organisms nor is the juice produced of our through genetically modified organisms in the legal sense of use of the perception in article 2 and 9 of the regulation (EG) No. 834/2007, and there is no information stated, which would show that this declaration is wrong.

